

EGGNOT GIANDUIA ZEN TART

MODERN TART WITH GIANDUIA AND EGGNOT FLAVOR **QUANTITIES FOR 6 CAKES.**

DIFFICULTY LEVEL B B







ALMOND SHORTCRUST

PREPARATION	
Mix all the ingredients in the planetary mixer with the flat beater, let rest in the refrigerator.	
Roll to 3,5mm and make the bottoms in the proper micro-perforated molds/rings "Silikomart	Tarte
Ring Round".	
Let cool well before baking. Bake for about 18 minutes at 165°C with open valve and minim	ıum
0 ventilation.	
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CUSTARD WITH GIANDUIA INCLUSIONS

INGREDIENTS PREPARATION

Melt the CHOCOCREAM at about 35-40°C CHOCOCREAM CRUNCHY CACAO & NOCCIOLE



PEAR CREMOUX

INGREDIENTS		PREPARATION
FRESH MILK	g 50	Bring milk and cream to a boil, then add them to the previously mixed yolk and sugar.
LIQUID CREAM 35% FAT	g 50	Bring the compound to 84°C.
EGG YOLK	g 20	Combine the hot mixture with SINFONIA CIOCCOLATO BIANCO, LILLY NEUTRO and FRUTTIDOR
CASTER SUGAR	g 5	PERA.
LILLY NEUTRO	g 12.5	Mix and let it cool.
FRUTTIDOR PERA	g 150	
SINFONIA CIOCCOLATO BIANCO 33%	g 75	

EGGNOG MOUSSE

INGREDIENTS		PREPARATION
LIQUID CREAM 35% FAT	g 500	In a planetary mixer mix all the ingredients until a smooth, semi-mounted compound is obtained and
LILLY NEUTRO	g 50	pour it in the mold "Silikomart Kit Tarte Ring Palet".
WATER	g 50	Blast chill at-40°C until cool.
JOYPASTE ZABAIONE	g 45	

GLAZING AND DECORATION

INGREDIENTS		PREPARATION
MIRROR NEUTRAL	To Taste	Heat MIRROR NEUTRAL with a drop of yellow waterbased food colourant at 50°C.
FOOD COLOURANT - WATERBASED - YELLOW	To Taste	
CODETTE CIOCCOLATO PURO BIANCO	To Taste	



FINAL COMPOSITION

With the help of a little spatula and a kitchen brush, make a layer of about half a centimeter on the bottom and on the internal walls of the baked shortcrust base. Continue filling the tarlet with a layer of pear cremoux.

Lastly place on the top of it the eggnog mousse disc and glaze with the coloured MIRROR NEUTRAL previously heated at 50°C.

Decorate with CODETTE BIANCHE, DOBLA VANILLA POD 77310, DOBLA PEACH BLOSSOM LIGHT PINK 78317 and edible silver leaf.



RECIPE CREATED FOR YOU BY ANTONIO LOSITO

PASTRY CHEF AND GELATO MAKER

